

NEGLECT OF DETAILS CAUSE OF FAILURES

Success Depends Entirely Upon
Man or Woman at Head
of Poultry Plant.

MANY NOTABLE INSTANCES

Corning, Father and Son: Perry
of Bay State Cases—Also
Mrs. Hitchcock.

By A. F. HUNTER,
Poultry Editor, Lecturer and Farm
Manager.

There are both failures and successes in the poultry business, just as in every other business, and a careful study of the conditions and causes leading to the successes, as well as the failures, tends to the inevitable conclusion that it is the man or woman behind the effort that makes the failure or secures the success.

One of the most notable successes with poultry is that of the Messrs. Corning, father and son, living in central New Jersey. They bought a small farm of thirteen acres and embarked in squab growing. In this they failed of success. They then turned to producing strictly fresh laid and sterile eggs for the New York market, and scored an immediate success.

The venture of squab growing was unfortunate in that the 100 foot long pigeon house set the standard for the latter poultry houses, materially increasing the cost of those houses. The houses are all set five feet from the ground, on cedar posts, and the five feet of elevation is closed in at the back and ends. The basement story of these houses was intended for an open front scratching room for the birds, but they seldom use it, and the expense was, therefore, unnecessary.

The three long laying houses are 160 feet long by 16 feet wide each, and 1,500 Leghorn hens or pullets are put in each house. It is the intention to house 3,000 pullets in houses No. 1 and 2, and about 2,000 year-old and two-year-old hens in No. 1 house and the former squab house. The hens are kept for breeders, about 100 husky cockerels being mated with 1,500 hens in No. 1 house, and a proportionate number with those in the former squab house. The 3,000 pullets in houses 2 and 3 are kept for sterile eggs and have no males running about with them.

Each of these pullets being selected at the close of their pullet year to be kept over for breeders. Ample incubator and brooder capacity to hatch and grow 10,000 chicks each season, the pullets being grown to laying maturity in colony houses scattered over the farm, and a cockerel house and yards with a capacity of some 500 males kept for breeding and for sale, complete the equipment of this large poultry farm. Messrs. Corning claim from \$20,000 to \$25,000 profit annually from their poultry work.

This excellent success is chiefly due to the fact that the most up to date business methods are applied to all the work, coupled with a low feeding and labor cost and unusually good prices for all the products. For sale, complete the equipment of this large poultry farm. Messrs. Corning claim from \$20,000 to \$25,000 profit annually from their poultry work.

An interesting story of successful poultry work is that of Mr. Perry, living in Essex county, Massachusetts. Mr. Perry has been for some years in the employ of a large hotel during the summer months, and his wife was in charge of one department of the hotel. Mr. Perry is interested in poultry he bought a farm of fifteen or twenty acres twenty miles north of Boston and engaged in poultry raising. During the three years he has been on the farm his father and mother occupied his farm to grow the young stock which he had hatched out and well started. A poultry house 60 feet long and 12 feet wide, and another 60 feet long and 12 feet wide was added, then another season saw another section 60 feet long added, and when I last visited the farm another section or another house was under construction.

Mr. Perry hatches all of his chicks under hens and has in the shape of colony houses and coops adequate equipment for growing them, the chicks being brooded by the mother hens. The laying stock is housed in pens 10x12 feet in size in the long house, twenty-five females and two males being kept in each pen, the males being alternated in their attendance. About 375 head of laying breeding stock is kept and the total sales from this stock for one season was \$18,825. The cost of grain was \$723.54, and the net profit was \$18,101.46.

This is not a great poultry business, but it is steadily growing. Mr. Perry and his wife have retired from summer hotel work and are giving their entire attention to poultry; now they can make a good living from the farm, and the poultry department will furnish the capital for future growth in that line.

In Lincoln county, Maine, lives a Mrs. Hitchcock, who has done real "stunts" with poultry. Mrs. Hitchcock is the wife of a dairy farmer. She has found time to develop a poultry interest, and has paid her for about \$10,000 a year net profit, and she thoroughly enjoys her work.

She keeps about 450 head of stock, her favorite variety being Bantam Plymouth Rocks. There are two poultry houses, one is 51 feet long by 10 1/2 feet wide, and the other 41 feet long by 10 1/2 feet wide, and 250 birds are kept in one and 200 in the other, all being early hatched and fully matured pullets when they are put into the houses the last of September each year. The birds in each house all run together, in the house and quarter acre yard adjoining.

This house is decidedly limited, being but a fraction over two square feet of floor space per bird, although the best authorities say that four square feet of floor space per bird is as little as it is safe to allow, and that five square feet per bird is better. Notwithstanding this crowded condition of her birds, Mrs. Hitchcock is very successful in getting eggs throughout the year, so that her yearly net profits are something over \$2 per bird. The birds are taken to market each August and September averaging 90 cents to \$1 each. Both eggs and fowls are shipped direct to the Boston market, and the sales slips of shipments of hens have been as high as \$1.05 per bird after express charges and commission were deducted.

A careful study of such decided successes with poultry could be continued indefinitely, leading to the conclusion that faithful, conscientious attention to details of poultry work brings success.

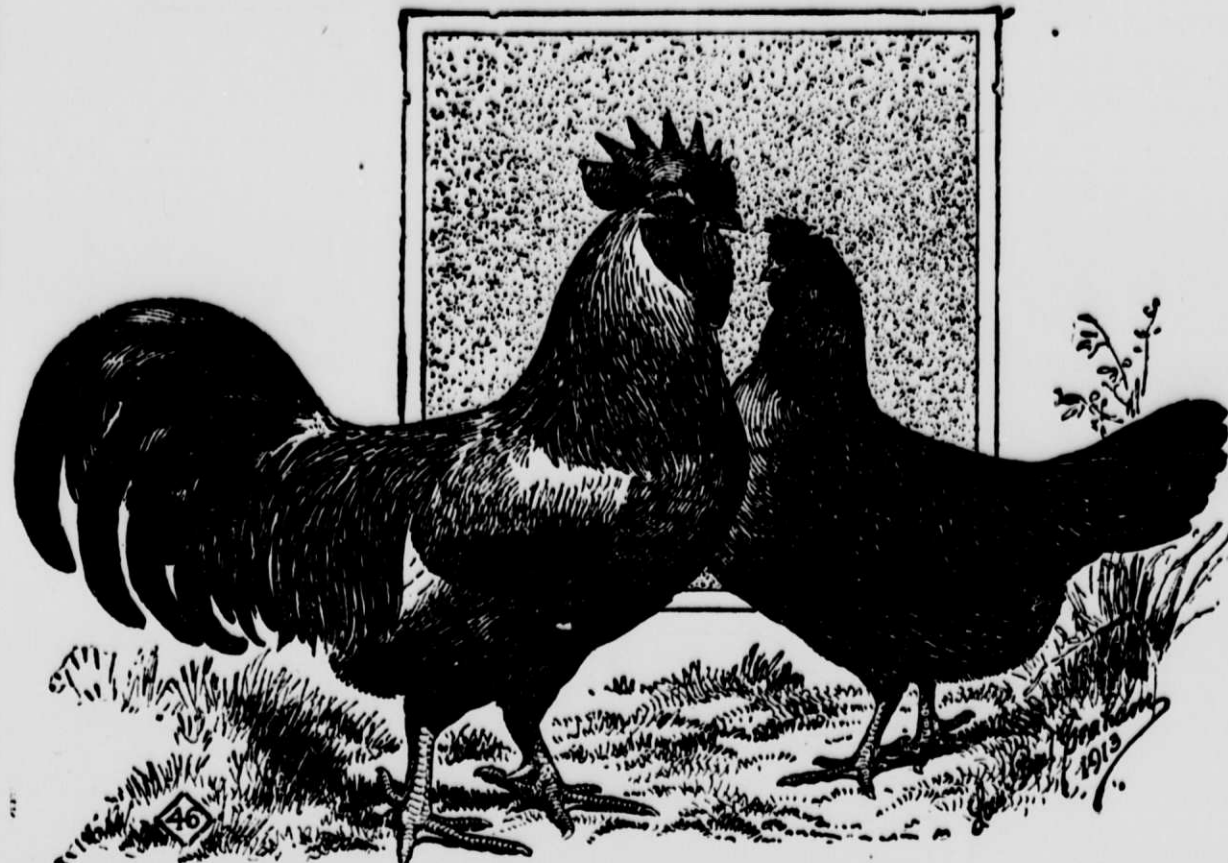
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Wall Paper as Clue to Night Riding.

HENDERSON, Ky., July 11.—Pleasant wall paper clinging to the walls with which a night rider noticed was posted furnished the clue which led to the arrest of the first suspected night rider. The wall paper corresponded to the wall paper of the home of Claude Hall, who lives in the Webster county line. Hall was arrested.

The night rider notice had been posted at the home of Will Spencer, Webster county farmer, and was followed by the destruction of Spencer's home by fire.

REGARDED AS OLDEST OF DOMESTIC BREEDS



Dark, or colored Dorkings, one variety of the oldest fowl known to history. Investigations have traced its origin to the Romans, who are supposed to have introduced the fowl into England, where it has been greatly refined. It is noted for its size, five toes, good laying and an extra heavy supply of breast meat on the carcass. It is one of three breeds distinguished by the possession of five toes on each foot.

DORKINGS OLDEST OF ALL DOMESTIC FOWLS

Writers Trace Their Origin to
Time of Pliny and
the Romans.

By LOUIS PAUL GRAHAM.

The Dorking fowl is credited with being the oldest known domestic fowl. Writers have traced its history to the time of Pliny and the Romans.

It is supposed that the Romans planted specimens of this five-toed bird in England, and from them sprang the Dorkings. English history does not record their introduction and they appear to have been regarded as native to England. The breed was fostered and cultivated in the vicinity of the town of Dorking, from which it takes its name.

Early English writers classified the Dorkings into eight or ten different colored varieties. The American standard of perfection recognizes three: The R. C. White, Colored or Dark and the Silver Gray. English fanciers also accept, marked and exhibit Red Dorkings and others termed Cuckoo Dorkings, which are marked like our Barred Rocks.

Dorkings are recognized as English fowls chiefly because all their beautiful and utility qualities have been developed by this people. The Canadians appear to have more success with them.

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BOYS' CRAWFISH FARM.

Supplies City Markets With a Missouri Delicacy.

SPRINGFIELD, Mo., July 11.—Raising crawfish to supply the lovers of this delicacy is an unending industry of two Greene county boys, Frank and Freddie Woods, who conduct a flourishing and lucrative business by the use of a large pond on the farm of their father, two and a half miles north of Springfield. The boys are believed to have the only crawfish farm in Missouri.

Four thousand of the crustaceans are marketed each week. They have a standing order with a St. Louis fish house for 1,000 crawfish to be shipped every Monday, Tuesday and Wednesday and for 600 on Thursdays and Fridays. Last year they sold about 30,000 crawfish in St. Louis, for which they received \$8.56 a thousand. This year they expect to ship between 60,000 and 100,000.

In the pond where the crawfish are raised a large spring supplies the water for a pond covering several acres. This lake is grown thick with a peculiar moss which is found in no other part of the country. Feeding upon the moss is a short fat, pinkish worm. Upon the periwinkle and the moss crawfish feed in countless numbers.

The crawfish are caught with a small hand seine. One of the boys follows the edge of the pond with the seine, while the other wades out to armpit depths with the other end. A single drag with the seine will often reward the boys with a catch of more than 200 salable crawfish. The market requirements are for crawfish at least three inches in length. Many of the crawfish are eight inches long.

Seining for crawfish is done at night. An acetylene lamp is used by the boys to detect the presence of the crawfish. Feeding upon the moss near the banks of the pond. Not more than an hour is required, each night to fill an order for 1,000 of the creatures.

These are packed alive in baskets with wet moss and they reach their destination in the morning in good shape. Crawfish, like lobsters, are boiled alive. After being boiled the shell is easily removed, leaving the white flesh, which can be eaten at once or prepared in various ways in the table. Many of the restaurants in St. Louis serve crawfish soup.

The crawfish multiply in the pond without being cared for in any way and all that the two Woods boys make is clear profit. The industry takes up little of their time and the work of catching the crawfish and shipping them to market does not interfere with their school work and their chores about the farm. With their recent contract they are now making \$31 a week.

Dear Calls on Women's Club.

CENTRALIA, Wash., July 11.—A big black bear nearly broke up a reception held by the Philo Itho Club at the home of Mrs. August Hilbert on Fortia Prairie Wednesday. The young women fled when the bear walked into the yard, but a number of men came to the rescue and killed it.

GARDENING NOTES

FOR THE SUBURBAN AND COUNTRY HOME

The rambler roses, particularly the crimson and pink (Dorothy Perkins) rambler, make a beautiful display when grown along a fence and trained over it. If you do not grow these most satisfactory roses elsewhere, do not neglect them for the wonderful effect they produce on fences.

Universal Favorite and Manda's Triumph are also good for this purpose.

CUTTING BACK SHRUBS.

Shrubs that have ended their flowering in spring and early summer should be cut back to secure a vigorous growth of young wood for flowering next season.

This is a good time also to cut back overgrown shrubs which have become too large in size for their locations, shrubs that are overlapping walks or obstructing views and also shrubs that are too old to flower well.

Remedy these defects cut out a portion of the branches, preferably those near the centre of the bush. Thin out evenly so the bush will look uniformly natural without a gaping space here and there. This will cause many strong shoots to form from the base to replace those cut out. Next season the old branches remaining can be cut away or a portion of them, according to the number of new shoots produced. As a rule two seasons will see the bush renewed. An annual pruning of this kind will keep a bush supplied with young branches all the time in place of overgrown shrubs with all the flowering shoots at the top.

CANNING CORN AND FRUITS.

In canning done at home corn is considered impossible, and at the agricultural fairs generally there is an exhibit of home canned corn and the exhibitor offers the secret of the process for sale. Tomatoes are also considered difficult for the housewife to can.

Corn can be canned successfully by a very simple process and should be picked while very tender and immediately cut from the cob with a very sharp knife so that every kernel will be cut clean and without ragged edges, packing it tightly into canning jars, which should then be filled with cold water. If for the novelty it is desired to can corn on the ears so that fresh corn on the cob may be served at the Thanksgiving or Christmas dinner long jars should be used and small tender ears selected.

An application of bone meal at the rate of one ounce per yard of trench as well as a good dusting of air slaked lime applied while working the soil in the autumn will prove beneficial.

If you have never tried it plant a few sweet peas late this autumn, planting fully eight inches deep and the seeds one inch apart, so that an ounce of seed will plant twenty-five to thirty feet of row. For spring planting one seed to every two inches is sufficient, an ounce of seed planting fifty to sixty feet of row.

For spring planting hollow out a broad trench twenty-four inches wide and two inches deep, and then sow the seed one inch deep in single or double rows. The trench should be kept open for six weeks in order to retain the water.

Sweet peas should be provided with supports from the time they begin to make tendrils. When good boughs can be obtained they unquestionably form the best support. If the plants have proper care and water the supports should be six feet high. If the soil is only moderately fertile or has not been deeply prepared, or if the seed pods are not well planted, the supports will only need to be four feet high and should be inserted one foot in the ground.

Frequent but extremely shallow cultivation should be the rule in growing sweet peas. They should not be allowed to suffer for the lack of water, but watering should not be done until it is absolutely necessary, and then applied thoroughly two or three times a week, and keep all the pods picked off as soon as they appear.

After sweet peas are in full flower liquid manure of the color of weak tea may be applied every other week, alternating this with nitrate of soda at the rate of one ounce to six gallons of water, so that the plants receive a liquid fertilizer regularly every week.

Sulphur Smokes Out Stowaways.

SAFARI, N. Y., July 11.—"I come out," feebly announced a gasping Chinese stowaway as he lifted a settee in the smoking room of the liner Nile to confront an immigration inspector.

The Chinese was one of three stowaways for whom immigration inspectors have been searching four days. They had evaded detection until the inspectors hit upon the expedient of burning a can of sulphur.

Two of the stowaways, once the fumes pervaded the ship, held out until their eyes began to water. The third held out almost an hour.

USE OF DISINFECTANTS IN POULTRY IMPORTANT

Dr. D. E. Salmon of Department of Agriculture Gives Words of Advice.

The importance of using disinfectants in poultry plants is pointed out in vigorous terms by Dr. D. E. Salmon of the Department of Agriculture, bureau of animal husbandry, who also speaks words of advice on several other allied topics.

"Good disinfectants," he says, "destroy the germs of contagious diseases, the external parasites, such as lice and mites, and the embryos of the intestinal worms. They should be applied thoroughly to the interior of the houses, worked into all the cracks and crevices, spread over the bedding and the floor, the roosts, dropping boards and nest boxes. At the same time the feeding and drinking troughs should be disinfected by pouring boiling water into them, and also by trying them in the sun. The disinfectants are applied most easily to the walls and ceilings with a spray pump or brush. As it is difficult to keep them from coming into contact with the face and hands, the more harmless of these mixtures should be used generally.

"Ordinary lime wash made from freshly slacked lime, applied in its proper proportions, is well known to all. In the case of an actual outbreak of virulent disease it is well to add to the lime wash six ounces of crude carbolic acid to each gallon to increase its activity as a disinfectant. The kerosene emulsion which is used frequently to destroy lice and mites may be converted readily into a disinfectant. To make the emulsion have a half pint of hard soap dissolved in a half gallon of soft water and boil the mixture until all the soap is dissolved, then remove it to a safe distance from the fire and stir into it at once while still hot, two gallons of kerosene. This makes a thick, creamy emulsion or stock mixture. When it is to be used for killing lice in the houses one part of this emulsion is mixed with ten parts of water. For use as a disinfectant add one quart of emulsion to ten quarts of water and stir well; then add one pint crude carbolic acid or crude creosol and again stir until it is well mixed. This is the compound solution of creosol, which may be purchased ready for use. It contains 50 per cent of creosol, and one pint of it added to ten quarts of water makes a solution of the proper strength to apply to the houses or to spray over the ground.

A 5 per cent solution of carbolic acid (one pint carbolic acid to ten quarts of water) is about equally effective. It is used in the same manner. This makes a thick, creamy emulsion or stock mixture. When it is to be used for killing lice in the houses one part of this emulsion is mixed with ten parts of water. For use as a disinfectant add one quart of emulsion to ten quarts of water and stir well; then add one pint crude carbolic acid or crude creosol and again stir until it is well mixed. This is the compound solution of creosol, which may be purchased ready for use. It contains 50 per cent of creosol, and one pint of it added to ten quarts of water makes a solution of the proper strength to apply to the houses or to spray over the ground.

"Inflammation of the stomach when not the result of one of the contagious diseases to which reference has been made is due generally to eating moldy or putrid food or to eating green corn. It is indicated by loss of appetite, dullness and constipation or diarrhea. It may be treated by giving thirty or forty grains of epsom salts or two teaspoonfuls of castor oil, and feeding soft mash for a day or two.

"The condition known as 'limberneck' is in reality not a disease, but is a symptom of several diseases which are characterized by a paralysis of the muscles of the neck, which makes it impossible for the bird to raise its head from the ground. The condition is due to the absorption of the toxins of the disease, which act on the nervous system and cause paralysis. It is associated generally with indigestion or the eating of moldy grains or putrid meat or with intestinal worms. The best remedy is to give a full dose of purgative medicine: that is fifty or sixty grains of epsom salts or three or four teaspoonfuls of castor oil for a grown fowl. Often the birds will be cured within a few hours, and in case they are not better within three or four days it is not advisable to keep them."

"When not produced as the result of one of the contagious diseases described, liver disease generally is caused by errors of feeding and lack of exercise. It cannot be distinguished certainly from other forms of disease during the life of the bird. After examination the death of the liver is found enlarged and so tender that it is torn easily. If it is suspected that the liver in the flock are similarly affected, correct the ration; give plenty of green food and exercise."

"In choosing cockerels to be retained for future stock purposes care should be taken that they are straight in breast, bone, well framed and muscular in the neck and body. Those that handle too light for their age and feel flabby about the thighs and other muscular parts, or that have turned in knees, crooked toes, wry or unequal legs, are not to be selected for breeding. Those that handle too heavy for their age and feel flabby about the thighs and other muscular parts, or that have turned in knees, crooked toes, wry or unequal legs, are not to be selected for breeding. Those that handle too heavy for their age and feel flabby about the thighs and other muscular parts, or that have turned in knees, crooked toes, wry or unequal legs, are not to be selected for breeding.

"The desirable birds should be kept in a good run out of sight of the opposite sex until they are placed in the breeding pens. In selecting cockerels from the undesirable ones far too many poultry keepers fail to give them proper attention, their thoughts being centered on the pullets, and consequently the male birds fall to the good breeders eventually. Stock cockerels need good housing and exercise during their growing period. If they are to develop hard, muscular frames and become active mates for the hens, they need to be kept in the water, and good birds can have more room, and be well managed will do well in the breeding pen."

A WHITE WOODCHUCK.

Rare Little Animal That Is Pet of Up-State Household.

JAMESTOWN, N. Y., July 11.—C. C. Hazard, Jr., whose home is on the main road between Bemus Point and Ellettsburg, is raising a white woodchuck. The animal is very seldom seen, although hunters and others living in the country frequently talk of them.

The woodchuck exhibited by Mr. Hazard is a little over a year old and perfectly white except a very few brown hairs at the tip of his tail. Pink eyes further emphasize the albino characteristics.

The woodchuck has never taken when but a few weeks old by a nephew of Mr. Hazard, but escaped. Some time later Mr. Hazard located the partly grown animal, and after trying to dig him out finally caught him in a steel trap and succeeded in getting him without severely injuring the leg. That night the chuck gnawed out of a box made of inch boards and escaped. Some days later he was again located and caught. Since then he has been in captivity.

The woodchuck has never taken a drink of water, so far as Mr. Hazard knows, since he was caught. He is kept in a tin lined box for safety.

BULLET PROOF WOLF KILLED.

Old Whiter's Depredations Cost Ranchers \$50,000.

WHEATLAND, Wyo., July 11.—Old Whiter, an unusually large gray wolf whose depredations have cost the stockmen of this section \$50,000 during the past few years, was slain by George Koons on the Merz ranch on the Laramie plains.

Old Whiter was probably the most cunning wild animal that ever operated in southern Wyoming. He sidestepped poisoned food and traps set out to catch him, while his feetness of foot carried him out of reach of Russian snaphounds.

He seemed bullet proof, for on many occasions he was shot at by the hunters of his bullets as they struck his hide, but he always got away until this time. He is a large animal, his body is covered with his feet and legs are knots of broken cords and muscles. Koons will obtain rewards of over \$100 for the capture of Old Whiter.

POULTRY DIRECTORY

Don't Fail to Show Your Birds and
Pet Stock at
Greater New York Fair
and Exposition Shows

Empire City Park, New York City.

POULTRY SHOW, August 4-9, Entries
Close July 30; PIGEON SHOW, August
11-15, Entries Close July 31; BANTAM
SHOW, August 16-18, Entries Close
August 8; PET STOCK SHOW, August
19-20, Entries Close Aug. 12.

There is no show in the world where a winning will mean more to the breeder. Over ten million people within easy reach of the Greater New York Fair and Exposition. Don't miss it. Send to-day for the poultry directory, which will give you the names of the exhibitors, the location of the show, and the time of the show. It will be found in the section of the Sunday Sun.

Helpful hints by an expert poultryman about adapted to your wants and needs. Personal replies to queries. No charge to either exhibitor or visitor. Address: POULTRY INFORMATION BUREAU, New York Sun, N. Y.

VALUES ARE UNDERESTIMATED.

Secretary of Agriculture and Census Bureau Limit Reports.

In his report for the year 1917 the Secretary of Agriculture estimates the egg crop in the United States at 1,700,000,000 dozens, which he prices at 14 cents each egg, a total in money of \$238,000,000. The United States is placed by the Department of Agriculture at \$380,000,000, as against \$570,000,000 for the lowly hen, whose value, according to the authorities quoted, is three-quarters as great as the cotton crop, nearly as great as the wheat crop and is greater than the oat crop. And none of these great staples is grown on city lots, one and two acre farms, near the cities, where the land is placed on individual crop values of less than \$500, as in the case of poultry.

FARMING SCHOOLS PRAISED.

Englishmen Say They Add Millions to Country's Wealth.

The agricultural schools of America are receiving the attention of foreigners. A party of Englishmen, who have been in the country for some time, are of the opinion that there are no schools anywhere else in the world, that agricultural colleges are adding millions of dollars to the wealth of the United States, and that they are so thoroughly equipped that they are to be duplicated in England.

In reporting the conditions in this country the English commission says that the unrivaled position of Wisconsin in the production of cheese and butter is the direct result of scientific teaching happily wedded to prudent legislation. They are calling for a similar course of instruction in the Agricultural College of Wisconsin has added many millions of dollars to the wealth of the State in other lines, as well as in the increased output of cheese and butter.

The agricultural schools of this country were not established without opposition. There are still many who ask, "Can agriculture be taught?" and nearly every preparation for agricultural schools in the land is contested.

Miscellaneous About Ducks.

For a pound of feathers it requires the plucking of ten ducks. The best quality of feathers is obtained from the yellow-skinned carcasses do not sell so well. It is cruelly to pick live ducks. Ducks should be handled by the neck, never by the legs or wings. Feathers are not to be plucked in the water. Exposure to a hot sun is fatal to young ducks. Approaching a pen of ducks at night with a lantern is sure to create a panic. After ten weeks of age the duck is a much more profitable animal than the chicken. Confess everywhere that duck eggs are superior to hen eggs for their fine of goods, as they put place for their being which the latter do not. A duck will cost its owner about \$2 per year for food.

Chapple vs. Davis To-night.

Charles Davis, winner of the immigration tournament to choose a champion, will meet Arthur Chapple at the Brighton Beach Stadium Motordrome to-night to determine the match race supremacy for the year. Machines will be assigned through drawing of lots. Tire or mechanical trouble for either man will mean the returning of a heat. The match is expected to be a two heats out of three, each trip being five miles.

EGYPTIANS ARE BANISHED.

New Decoration Scheme for Palace Room in State Building.

WASHINGTON, July 11.—There is a revolution in the State Department, with the Secretary of State, William Jennings Bryan, in full accord, and it has thrust out the Egyptian influence there and in its place is to come that which emanates from the simplicity resident in peacock blue, gold leaf and ivory trimmings.

No more is the splendid room in the suites of the Department of State where the diplomats are received and which guides have shown with great reverence and awe to all visitors in the State Building. There has been a change.

When decorated and furnished years ago when the great building was completed, the room was decorated in Egyptian color schemes so that it was praised by critics as the finest room in Washington. It was the President's own room at the Capitol.

Considerable gold leaf figured in the Egyptian color decoration on the walls, the dado and the ceiling. The decorations have been left unchanged, and many thought that the coloring improved with the fading of age, but this view was not met by Mr. Bryan, and with his consent it was decided to remove the old decorations and substitute something more in accordance with democratic simplicity.

This simplicity, best so far as it is now being carried out, and in accordance with the direction of A. W. Brenner, architect of the new State Building when it should be ordered put up by Congress, substituting the Egyptian color scheme for the old and brown of the Egyptian decorations. These have already been scraped off the walls.

The room has been also notable for its fine portraits of the Secretaries of State from the earliest days of the republic, and these are to be touched and their old frames cleaned.

MADE POOR HOLDUP MAN.

Section Hand Badly Battered His Head on a Bank.

CUMBERLAND, Tenn., July 11.—Con Barnes, a railroader, was badly injured when he attempted to hold up the Cumberland City Bank, shot the cashier, and when pursued by citizens with nothing more formidable than stones for weapons, threw down his rifle and pistol and meekly surrendered. His head was badly injured when he fell, and he was taken to the hospital.

Barnes entered the bank with the demand for this thing over to me. As a Pickard locked up Barnes to show the cashier, he was hurried into the bank and Barnes started to leave, but Barnes saw his pistol on the floor. Clinging his rifle he refused his steps, released the pistol and fled.

Citizens started in pursuit, and twice Barnes stopped and fired, but failed to hit any one. After a chase of several blocks Barnes fled, and the gun and pistol were held up his hands.